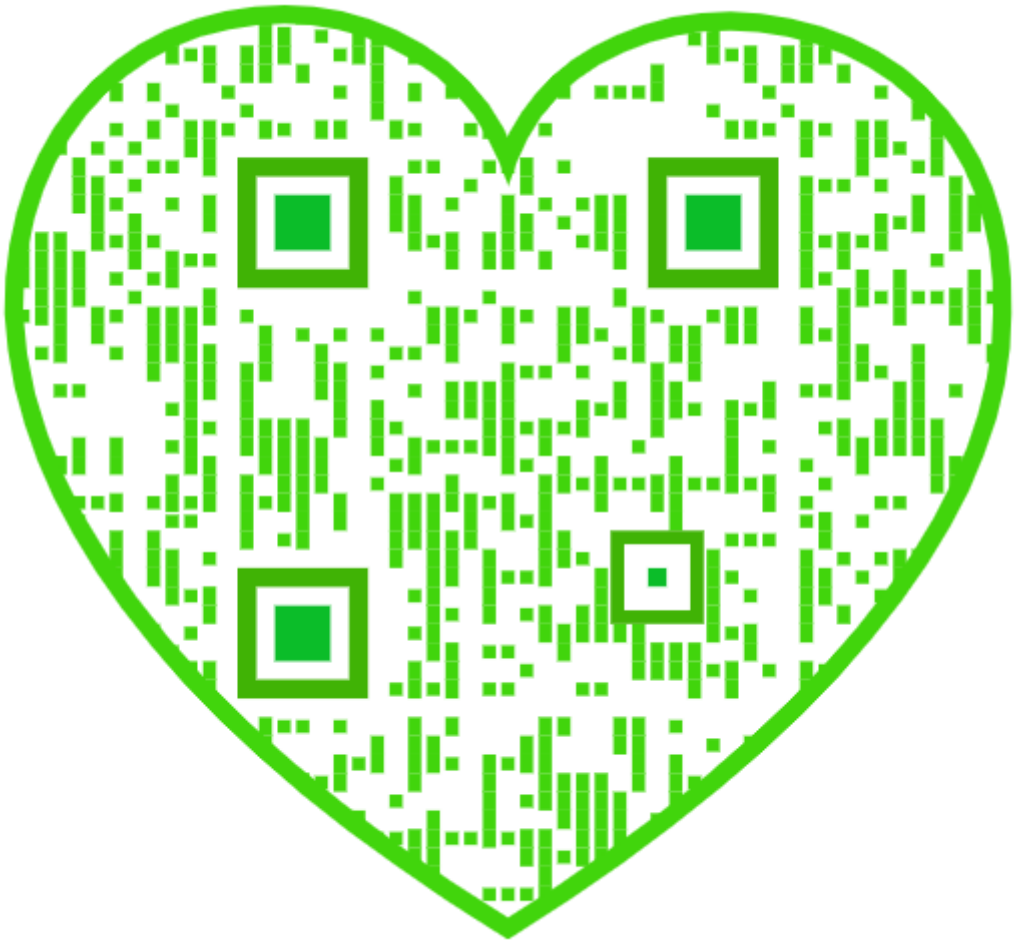
DAINTIES

Mrs S T Rorer



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Dainties

By MRS. S. T. RORER

Author of Mrs. Rorer's New Cook Book, Philadelphia Cook Book, Bread and Bread-Making, and other Valuable Works on Cookery.

Revised and Enlarged Edition

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APPETIZERS

These are served at dinner or luncheon in the place of shell-fish, immediately before the soup, or they may precede the shell fish.

Anchovy Canapés

Mash three anchovies, add a teaspoonful of onion juice, the yolk of a hard-boiled egg, a dash of pepper and a tablespoonful of olive oil. Cut rounds from thin slices of brown bread, toast them quickly, spread with soft butter, then with the anchovy mixture. Garnish with slices of pimolas and the white of the egg pressed through a vegetable press. Dish on paper mats on a heated plate, and send to the table.

Sardine Canapés

Make precisely the same as anchovy canapés, using two sardines.

Caviar Canapés

Turn the desired quantity of caviar from the jar into a little bowl; add a tablespoonful of lemon juice and a dash of tabasco. Have ready a little finely chopped onion and hard-boiled egg pressed through a sieve, white and yolk separate. Cut rounds or squares of bread, toast them quickly, spread with butter, then with the caviar mixture, garnish with chopped onion and hard-boiled egg, and send to the table.

Tongue Canapés

Chop two ounces of cold boiled tongue very fine; add to it a tablespoonful of olive oil, a dash of pepper, a half teaspoonful of Worcestershire sauce, and use precisely the same as the preceding mixture.

Oyster Canapés

Toast brown bread, butter it quickly, cover the top neatly with pickled oysters, and send at once to the table.

Fish Canapés

Mince cold boiled fish. To each half cupful add a tablespoonful of lemon juice and a tablespoonful of olive oil. Rub the spoon with garlic, stir the fish, then add a half teaspoonful of salt and a dash of tabasco. Cut white bread into squares or rounds, toast quickly and spread with butter; put over it the fish mixture, garnish with pickled oyster crabs, and send at once to the table.

These are the most sightly and elegant of the canapés.

VEGETABLE COCKTAILS

These, as well as fruit cocktails, are served at the beginning of a dinner in the place of shell-fish. At a summer luncheon they take the place of both shell-fish and soup. All sorts of vegetables may be used, served in small punch glasses, or in peppers with the seeds removed, or in scooped out tomatoes, or in apple shells.

Fruit cocktails are attractive in the rinds of oranges, lemons, shaddocks or in apple shells. Serve with them both an oyster fork and a small spoon.

Tomato Cocktails

4 good-sized tomatoes
2 tablespoonfuls of tomato catsup
1 dash of tabasco
½ teaspoonful of salt
6 sweet peppers
1 teaspoonful of Worcestershire sauce
1 tablespoonful of grated onion

Peel the tomatoes, cut them into halves, press out the seeds; cut the flesh in small blocks. Add all the other ingredients and

stand them on the ice to cool. At serving time cut the bottoms from the peppers, and after taking out the seeds, stand them in a bowl filled with finely shaved ice; put in the tomato "cocktail," put on the "lid," and send to the table.

STRING BEANS may be boiled, cut into small pieces and used in the same way, or stuffed into peeled, scooped-out tomatoes.

In this case the tomato can be eaten; in the first case the peppers are not eaten, although frequently a portion cut off with the lid is chopped and mixed with the tomato inside.

Boiled CAULIFLOWER, ASPARAGUS, JERUSALEM ARTICHOKES, all make admirable "cocktails." Use them in precisely the same way, either in punch glasses or in tomatoes placed in shallow bowls, partly filled with cracked ice.

FRUIT COCKTAILS

Orange and Rose Cocktails

Cut three nice oranges into halves; scoop out the pulp and remove the white membrane, leaving the shells clean. Wash and place them on the ice. To the pulp add three level tablespoonfuls of powdered sugar, and stand it also on the ice or in a cold place. At serving time add to the pulp a cupful of mashed rose petals and a teaspoonful of rose water. Fill the shells, put a tablespoonful of shaved ice in the center of each, dish on dainty paper mats or ferns, and serve at once.

Violet Cocktails

Peel one very ripe banana, slice and cut each slice into halves; add, cut into halves, a quarter pound of candied or maraschino cherries. Cut three nice oranges into halves; scoop out the pulp; add it and the juice of half a lemon to the other ingredients. Stand on ice. Prepare the orange shells as in the

preceding recipe. At serving time fill the shells, garnish the top with candied violets, dish on sprays of maidenhair, and serve.

Orange cups filled with sliced strawberries make strawberry cocktails.

Apple Cocktails

Cut a slice from the stem end of nice red apples, scoop out the flesh, leaving a thin wall. Cover both flesh and shells with cold water to prevent discoloration. Pare and grate a small, very ripe pineapple. Put it on ice. At serving time add to it four tablespoonfuls of powdered sugar, and the apple flesh cut into blocks; fill the shells, dish on paper mats, and serve.

East Indian Cocktails

A DESSERT

The day before you expect to serve these, grate a cocoanut, and pour over it a pint of boiling water. Stir it well; put it in a cloth or bag and press thoroughly. Stand the milk thus obtained aside to cool. Next day cut three or four oranges into halves, scoop

out the pulp, and prepare the shells as in the first recipe. At serving time mix the orange pulp with sufficient of the cocoanut "cream" to give it a good consistency. Add four tablespoonfuls of powdered sugar, a tablespoonful of orange flower water and the juice of one lemon; mix and fill the shells, cover the top with chopped almonds, pistachio nuts or grated macaroons. Dish in little nests of any sweet, fresh flowers—sweet peas, violets, asparagus vine or scarlet rambler.

PUNCHES

Cranberry Punch

Wash one pint of cranberries; add one pint of cold water, cover and cook five minutes. Press them through a sieve, add a half pint of sugar, and when the mixture is cold, freeze it lightly. Serve in glasses, with the game or meat course at dinner. Currants may be used in place of cranberries.

Currant Jelly Punch

Add one pint of boiling water and the juice of one lemon to one glass of red currant jelly. Stir the mixture over the fire until the jelly is thoroughly dissolved. When cold, freeze lightly. Beat the white of an egg until light, add one tablespoonful of powdered sugar, beat again, and stir it in the frozen punch. Serve in glasses with the meat or game course at dinner.

Grape Punch

Add the juice of one lemon and a half cup of sugar to one pint of grape juice. Mix and add a pint of cold water. Freeze and serve in glasses with the red meat course at dinner.

Mint Punch

Pick the leaves from twelve nice stalks of mint. Wash, chop and pound them to a pulp. Boil together for five minutes a half pound of sugar and a pint of water; add the mint, stir well and cool. When cold, add the juice of two lemons, and freeze. Serve in glasses with lamb or mutton at dinner.

Ginger Punch

Slice or chop a quarter pound of candied ginger, add a quart of water, soak it two hours and simmer for thirty minutes; add a half pint of sugar and the juice of two lemons. When cold, freeze and serve in glasses with the meat course at dinner.

Plain frozen ginger ale is also nice.

All dinner punches are made in the same way; they must not be very sweet, especially when served with red meats.

Watermelon Punch

Cut the stem end from a ripe melon and scoop out all the pulp, leaving the rind nice and evenly cleaned inside. Cut a very thin slice from the blossom end, stand the "shell" in a deep chop plate and surround it with dainty flowers and greens. Remove all seeds and mash the pulp, add to it a pint of orange juice and a cup of powdered sugar. Freeze, turning the crank very slowly. Serve in the shell, using it the same as a punch bowl. This is nice for little afternoon affairs. Pass lady fingers or rolled wafers.

Orange Punch

1 pound of sugar
2 lemons
1 quart of water
6 oranges
2 tablespoonfuls of granulated gelatin

Put the sugar, water and grated lemon and one orange rind and the gelatin in a saucepan; let them stand for fifteen minutes, and then stir over the fire until the mixture reaches the boiling point; take from the fire, and when cool add the juice of the lemons and oranges and a bottle of ginger ale; strain the mixture, turn it into the freezing can, and stir it now and then until frozen like wet snow.

Serve in punch glasses at afternoon teas or evening affairs, or as a punch course at dinner.

Strawberry Frappé

1 quart of mashed strawberries
Juice of one orange
1 quart of water
1 pound of sugar

Mash the berries, add the orange juice, sugar and water, and stand aside for an

hour; then stir until the sugar is thoroughly dissolved. This can be partly frozen as in the preceding recipe, or made icy cold by adding shaved ice at serving time. Serve at afternoon or evening affairs.

Jamaica Ginger Punch

1 two-ounce bottle of the best Jamaica ginger
½ ounce of cream of tartar
½ pound of sugar
1 Grated yellow rind and juice of a lemon
1 quart of water

Add the sugar and the grated rind of the lemon to the water, bring to boiling point and cool; strain, add the lemon juice and the Jamaica ginger; turn into the freezer, stir slowly until frozen like wet snow.

This is exceedingly nice for a lawn party during hot weather. Serve with it chocolate or plain wafers.

Lemon Squash

1 lemon
½ pint of soda or seltzer
2 rounding teaspoonfuls of powdered sugar

Roll the lemon in the sugar. The better way to do this is to put the sugar on paper and then roll the lemon on it; brush off that which sticks to the outside. Put the sugar in a tumbler, add the juice of the lemon, strained, then the soda or seltzer from a siphon, and serve at once.

Grape Squash

1 quart of grape juice
½ cupful of powdered sugar
4 bottles of soda, or 2 siphons of seltzer

The better way to serve this is to get four or five siphons of soda, seltzer or Vichy at the drug store, put the sweetened grape juice in a pitcher, pour the tumbler half full, and fill it up with the carbonated waters.

Combination Squash

This is one of the nicest of all the squashes. It can easily be served for an evening card party or an afternoon reception. For the latter, however, I should use a punch bowl.

Grate the yellow rind of three oranges into two pounds of sugar, add one quart of water, bring to a boil, boil five minutes, strain and cool. Add the juice of the oranges, the juice of three lemons, one grated pineapple, one pound of powdered sugar and one teaspoonful of vanilla. At serving time pour this into your punch bowl over a block of ice; or, for a small party, put it into a pitcher, pour it into tumblers of cracked ice, fill the tumblers with soda water and serve at once. In the punch bowl add the soda or Apollinaris at the last minute, just at serving time.

Tea Punch

6 lemons
2 oranges
2 pounds of sugar
1 teaspoonful of almond extract
2 ripe red bananas
4 tablespoonfuls of English breakfast tea
3 quarts of Apollinaris
1 pint of ginger ale

Put the tea into a pitcher and pour over one quart of the water, boiling hot; cover and stand aside for twenty minutes and strain. Add the grated yellow rinds of three lemons, and the oranges, to the sugar, and add the remaining two quarts of water. Stir until the sugar is dissolved, boil five minutes, strain and cool. To this add the orange and lemon juice and the almond extract. When very, very cold, and ready to serve, turn it into the punch bowl over a block of ice; add the ginger ale, and, if you like, a few white grapes or other fresh fruit, cut into small bits.

Lemon Syrup

This is exceedingly nice to make when lemons are plentiful, to be put aside to use during the summer months. Squeeze sufficient lemons to make one quart of strained juice. Put six pounds of sugar into a porcelain lined kettle. Beat the whites of two eggs until they are quite light, and then stir into them one quart of cold water; stir this into the sugar, and stir until the sugar is dissolved. Place the kettle over the fire, bring quickly to a boil, and boil and skim until no scum can be seen on the surface. Add the lemon juice, stand the kettle over a moderate fire, where it will just bubble, for fifteen minutes, and then stand it aside to cool. Have ready perfectly sterile bottles—bottles that have been put in cold water and brought to the boiling point. Have the corks also in boiling water. Fill the bottles to within two inches of the top of the neck with the hot syrup, put in the corks and hammer them down; dip them at once into sealing wax and stand aside in a cool place.

Strawberry Syrup

Select fine, fresh, perfect berries; mash them and squeeze them in cheese cloth. To each quart of this allow one quart of sugar. Put the juice in the preserving kettle, add the sugar, stir until the sugar is dissolved, and boil two minutes. Fill into sterilized bottles, cork, put the bottles down in a kettle of hot water so that they will be entirely covered, boil fifteen minutes, dip the corks at once into sealing wax, and put aside.

Raspberry and currant juice, blackberry or grape juice, may be made in the same way to use for pudding sauces, ice cream or the various punches.

Horse Neck

Pare a lemon around and around without breaking the peel; put it, in the shape of a corkscrew, in a long tumbler, and fill the tumbler with cold ginger ale.

William's Medley

Wash a good-sized pineapple; chop it fine without peeling, put it in three quarts of cold water, bring to a boil; boil for thirty minutes, and press as much as you can through a sieve. To this liquid add one pound of sugar, boil ten minutes after it begins to boil, cool, add one cupful of lemon juice and two cupfuls of strawberry or raspberry juice. When cold pour this over a block of ice, and at serving time add Apollinaris to make it palatable.

Mint Phosphate

1 bunch of mint
½ cupful of powdered sugar
1 or 2 lemons
Phosphate
Chopped candied cherries

It is better to make this immediately in the tumblers. Have the mint washed and chopped rather fine, put a teaspoonful in the bottom of each tumbler, put on top two or three tablespoonfuls of ice, powdered sugar, a dash of lemon juice, a dash of phosphate, and fill up with cold water.

Egg Fizz

Put two tablespoonfuls of fruit syrup into a glass, add two or three tablespoonfuls of finely cracked ice, drop in one whole egg, and fill the glass half full of milk. Shake until thoroughly mixed, then fill up with soda water.

Cold Coffee

This is exceedingly nice for a warm evening, where people are fond of coffee. Prepare quite strong coffee in the French fashion, drain it from the grounds, sweeten to taste, and stand aside to cool. At serving time fill tall glasses half full of finely shaved ice, pour over the coffee, beat rapidly for a moment with a spoon, cover with whipped cream, and serve at once.

Chocolate may be used in the same way.

Half and Half

This is one of the nicest of the hot-weather drinks. If it is to be served at an ordinary table, I should put a bottle of ginger ale and a split of Apollinaris at each

plate, or put a block of ice into a large, preferably glass, pitcher, put in two bottles of good ginger ale, add a pint of Apollinaris, and serve at once. The rule is to use one split of Apollinaris (this is a half pint) to each bottle of ginger ale. Put the ginger ale in the pitcher or glass first, and then add the Apollinaris.

Mint Frappé

2 good-sized bunches of mint
6 lemons
2 pounds of sugar
1 quart of water
Apollinaris

Wash the mint, remove the leaves from the stems, chop them fine and pound them in a mortar, or rub them in a bowl. Add these to the water and then stir them into the sugar. Bring to a boil and strain. When cool, add the juice of the lemons, and if the color is too pale, add a drop of green vegetable coloring. Stand aside until very cold. At serving time fill the punch bowl quarter full of shaved ice, pour over the mint syrup, add one or two bottles of Apollinaris, and serve.

Pop

½ gallon of water
½ pound of sugar
1 white of an egg
2 ounces of Jamaica ginger
1 lemon
1 teaspoonful of gelatin
½ compressed yeast cake

Beat the white of the egg, add a pint of water, then add the sugar and juice of the lemon. Bring this to a boil, and skim. When cool, add the ginger, the gelatine moistened in cold water, and the remaining water. Add the yeast cake, moistened; mix thoroughly. Let it stand one hour, bottle, and tie down the corks.

English Mead

½ ounce of hops
2 pounds of strained honey
½ gallon of water
½ compressed yeast cake
The juice of two lemons

Boil the hops and water together for a half hour, strain and add the honey and lemon juice. Boil for another half hour, cool to lukewarm, add the yeast, bottle, tie

down the corks and stand in a cold place. This will be ready to use in twenty-four to thirty-six hours.

Apple Juice

Wash tart apples, quarter and remove the cores. Put the quarters in a porcelain lined kettle, add water to prevent scorching, cover the kettle, boil and stir until the apples are thoroughly cooked. Turn them into a muslin bag and drain over night. Next morning select your bottles and corks, put them in water and bring to the boiling point. Boil the juice, skim it, and fill it, while hot, into the hot bottles. Cork the bottles, put them at once into a boiler of hot water, cover the boiler, and boil a half hour. Lift the bottles, dip the corks at once into sealing wax, and stand in your preserve closet for keeping. This is much better than cider for a winter drink.

CAKES

Chocolate Macaroons

4 whites of eggs
½ pound of powdered sugar
2 ounces of grated chocolate

Beat the whites of the eggs to a stiff froth; then sift and stir in the sugar carefully and quickly, and then the chocolate. Drop by teaspoonfuls on waxed paper in the bottom of a baking pan, and bake in a moderately quick oven until crisp — about ten minutes.

Almond Cookies

½ cupful of almonds
1½ cupfuls of sugar
1 cupful of thick sour milk
¼ cupful of butter
2 eggs
1 level teaspoonful of soda
1 teaspoonful of almond extract

Blanch, dry and chop the almonds. Beat the eggs, sugar and butter until very light, and add the almonds. Dissolve the soda in

two tablespoonfuls of water, add it to the sour milk, and then to the other ingredients add the almond extract and flour, about three and a half cupfuls, to make a soft dough. Roll about an inch thick, cut in round cakes, and bake in a moderate oven ten minutes.

Serve with chocolate at afternoon teas, or with desserts at luncheons.

Fruit Cookies

½ cupful of butter
½ pound of raisins
4 tablespoonfuls of milk
1 teaspoonful of cinnamon
2 cupfuls of sugar
2 eggs
1 rounding teaspoonful of baking powder

Beat the butter to a cream, add the sugar, beat again, and then add the eggs, well beaten. Seed and chop the raisins; add them to the sugar mixture, then the milk and cinnamon. Sift three cupfuls of flour with the baking powder, add it to the other ingredients, mix, and then add sufficient flour to make a dough that will roll and cut; handle it as soft as possible. Bake in a quick oven until brown.

Anise Drops

1 cupful of powdered sugar
1 level teaspoonful of anise seed
5 eggs
¼ pound of Jordan almonds
½ pint of bread or cracker crumbs

Beat the eggs, without separating, and the sugar for thirty minutes; add the almonds, blanched, dried and chopped fine. Have the bread or cracker crumbs sifted. Add the anise seed, then the nuts, and last the bread crumbs. Mix quickly and turn into a shallow baking pan that has been lined with rice paper. Bake in a moderately quick oven about thirty minutes.

The cake is too delicate to turn from the pan; let it remain until cool, then cut into squares or strips. Serve with chocolate or coffee at afternoon teas. If well made, this cake is light and very good.

Chocolate Wafers

1 cupful of sugar
1 egg
1 teaspoonful of vanilla
¼ cupful of butter
4 ounces of grated chocolate
2 cupfuls of pastry flour
½ teaspoonful of soda

Beat the butter to a cream; add gradually the sugar, and beat until light; add the eggs beaten and the chocolate grated. Dissolve the soda in a tablespoonful of warm water, add it to the mixture, then add the vanilla and flour. Whole wheat or graham flour may be substituted for pastry flour. The dough must be sufficiently stiff to roll as thin as a "wafer"; cut in squares and bake in a moderate oven until crisp—about ten minutes.

These are very nice with cocoa or chocolate for afternoon teas.

Nut Cream Cakes

2 rounding tablespoonfuls of butter
½ pint of pastry flour
½ pint of water
3 eggs

FILLING

½ pint of mixed nuts
2 yolks of eggs
½ cupful of powdered sugar
1 teaspoonful of coffee extract

Put the butter and the water over the fire, and when boiling, add hastily the flour; stir until you have a smooth, soft dough, take from the fire, and when cool, add one egg without beating; mix until smooth, then drop in another egg and beat again, and then the third; beat the mixture until smooth and rather soft. Drop by teaspoonfuls on a shallow greased baking pan, and bake in a moderate oven about a half hour, until the cakes are perfectly light and crisp. While they are baking, blanch and chop the nuts very fine. Beat the yolks of the eggs with the powdered sugar until very light; add the nuts and a tablespoonful of black coffee or a teaspoonful of coffee extract. When the cakes are done, make an incision

at the side, fill with the nut mixture, dust with powdered sugar, and they are ready to serve.

They will keep nicely several hours, but are not good the next day.

Dew Drops

1 cupful of powdered sugar
½ cupful of milk
½ teaspoonful of yellow grated rind of lemon
¼ cupful of butter
2 whites of eggs
1 rounding teaspoonful of baking powder
1½ cupfuls of pastry flour

Beat the butter to a cream; add gradually the sugar. Measure the milk, sift the flour and baking powder, and beat the whites of the eggs. First add the milk to the sugar mixture, then nearly all the flour and the lemon, and beat for at least five minutes; then fold in the well-beaten whites and stir in the remaining quantity of flour. Be sure you have exceedingly light flour, or the cakes will be heavy. Bake in tiny patty pans. When cold, ice with lemon icing.

Fruit Crackers

½ pound raisins, chopped
½ pound figs, chopped
¼ cupful of butter
½ cupful of sugar
2 cupfuls of graham flour
1 egg
¼ teaspoonful of baking soda

Beat butter, sugar and egg until light; add soda, dissolved in a tablespoonful of water, and fruit; mix well, work in the flour. Roll thin, cut, and bake in a moderate oven until crisp.

Mocha Tart

2 eggs
½ cupful of powdered sugar
½ cupful of flour
1 level teaspoonful of baking powder
1 tablespoonful of lemon juice

Separate the eggs, beat the yolks, add sugar gradually until they are very, very light, then fold in the well-beaten whites and add carefully the baking powder and flour sifted together. Bake in one small layer. When done, make a circle on the top crust, leaving a rim at the edge of at least two inches; lift this lid, using a dull

knife, so as not to make the cake heavy, and take out a portion of the crumb; fill it with

MARSHMALLOW TUTTI FRUTTI

1 cupful of mixed chopped dates, cherries and raisins
4 dozen pecan meats
6 Brazilian nuts
¼ cupful of Jordan almonds, blanched and chopped
½ pint of marshmallow whip

Put all the nuts and fruits through the meat grinder, mix them thoroughly into the marshmallow whip. Pour this into the cake, smoothing the top. If you use it, put four tablespoonfuls of sherry over the filling, and put on the lid. In the absence of sherry, use orange juice. Put on the lid, dust thickly with powdered sugar, and serve at once.

French Mocha Cake

3 eggs
1 cupful of powdered sugar
1 cupful of flour
1 teaspoonful of baking powder
1 tablespoonful of lemon juice

Separate the eggs; beat the yolks and sugar until very light, add the whites, well beaten, and then the lemon juice, baking

powder and flour sifted together. Add a teaspoonful of Mocha flavoring, and bake in two layers. When cold, put them together with a half pint of marshmallow whip, flavored with two tablespoonfuls of black coffee. Dust the top with powdered sugar, and send to the table.

Almond Squares

6 tablespoonfuls of butter
2 eggs
1½ cupfuls of sugar
2½ cupfuls of flour
1 cupful of water
4 level teaspoonfuls of baking powder
½ pint of marshmallow whip
1 cupful of almonds, blanched, toasted and chopped
1 teaspoonful of rose water

Beat the eggs, without separating, until light. Cream the butter and add the sugar, then add the eggs. Sift the flour and baking powder. Add the flavoring to the egg mixture, and then beat in alternately the water and flour. Bake in a shallow square pan. The mixture should not be more than a half inch thick when it goes into the oven. When done and cold, cut it into squares of two inches, using a very sharp knife. Put

the marshmallow whip in a bowl, add the rose water and a few drops of pink coloring; cover the tops and sides of the squares with this mixture, dust thickly with almonds, then with powdered sugar. Serve as dessert.

Mahogany Cake

1½ cupfuls of sugar
½ cupful of butter
½ cupful of water
2 cupfuls of flour
3 eggs
3 level teaspoonfuls of baking powder
2 ounces of grated chocolate
1 teaspoonful of vanilla

Cream the butter, add the sugar, and when light, add the eggs, thoroughly beaten, without separating. Put the milk in a saucepan and add the chocolate; stir until the chocolate is thoroughly cooked, and stand aside to cool; when cool, add it to the cake mixture. Add the vanilla and the flour and baking powder sifted together. Bake in a hollow tubed pan. When cold, ice with cold

CHOCOLATE ICING

Stir four level tablespoonfuls of grated chocolate into the white of one egg, mix

until smooth, and then add gradually one cupful of powdered sugar; add a teaspoonful of vanilla, and beat for ten minutes.

Velvet Cake

½ cupful of butter
1½ cupfuls of powdered sugar
1 cupful of water
½ cupful of cornstarch
1½ cupfuls of flour
3 level teaspoonfuls of baking powder
5 whites of eggs

Beat the butter to a cream; add gradually the sugar. Add the flavoring and then the water and flour, sifted with the baking powder, alternately. Beat five minutes, and stir in carefully the well-beaten whites. Bake in a round pan with a center tube, in a moderate oven, for at least one hour. When cold, ice with boiled icing and sprinkle thickly with chopped candied cherries.

Nut Drop Cakes

1 cupful of brown sugar
1 cupful of pecan meats
2 eggs
½ cupful of pastry flour
½ teaspoonful of baking powder

Put the nuts through the meat chopper. Beat the eggs until very, very light, add the sugar, and beat for ten minutes; then add the flour and baking powder, and fold in the nuts. Drop by teaspoonfuls on buttered tins, and bake in a very slow oven ten minutes.

Hickory nuts may be used in the place of pecans.

Lady Baltimore Cake

6 eggs
½ pound of sugar
5 ounces of flour
1 level teaspoonful of baking powder
1 grated rind and juice of a lemon

Separate the eggs, beat the yolks until creamy, then add gradually the sugar. When very, very light, add the grated rind and juice of the lemon. Sift the baking powder and flour. Beat the white of eggs

to a stiff froth; add these alternately. When the cake is smooth, bake in three layers, in a quick oven, about twenty minutes.

FILLING

Cut into very thin slices two ounces of candied citron or orange peel. Whip a pint of cream to a stiff froth. Put a tablespoonful of gelatin into a cup, add four tablespoonfuls of water, let it stand for a half hour, then stir it over the teakettle until the gelatin is dissolved. Put the whipped cream into a bowl, stand the bowl in a pan of ice water or cracked ice, add quickly the gelatin, and begin to stir at once. When the cream begins to thicken, stir in the citron and a teaspoonful of vanilla. Put this in a thick layer between the layers of cake, dust the top with powdered sugar. This cake will not stand more than one or two hours, and is much better if put together at the last minute.

Lady Baltimore Cream Cake

½ cupful of butter
1½ cupfuls of sugar
1 cupful of water
5 whites of eggs
4 level teaspoonfuls of baking powder
2½ cupfuls of pastry flour

Sift the baking powder and flour. Beat the butter to a cream, add the sugar; when light, add the water and flour alternately. At the end beat thoroughly, and then stir in carefully the well-beaten whites. Bake in three layers, in a moderately quick oven, a half hour. Stand the cakes aside to cool.

FILLING

2 tablespoonfuls of cornstarch
½ pint of milk
3 eggs
4 tablespoonfuls of sugar
½ cupful of chopped mixed nuts
½ cupful of chopped maraschino cherries, or chopped candied citron

Put the milk in a double boiler, add the cornstarch, moistened in a little cold milk, stir until the mixture thickens. Take from the fire and add the yolks of the eggs, beaten with the sugar. Return this to the

fire and cook about five minutes. Take from the fire, and when cool, add a teaspoonful of vanilla, the well-beaten whites of the eggs and the chopped fruit and nuts. Put this, when cold, in thick layers between the layers of cake, dust the top of the cake with powdered sugar, and serve.

Colonial Tea Cake

1 quart of flour
4 level teaspoonfuls of baking powder
2 level tablespoonfuls of butter
1½ cupfuls of water
½ teaspoonful of salt

Sift the baking powder, salt and flour together, then thoroughly rub in the butter. Add the water gradually. Turn the mixture on to a board, knead for five minutes, until you have an elastic dough. Roll out in a very thin sheet. Cut with a small round cutter, pick each cake over the top with a fork, and bake in a moderately quick oven. Knead the dough as quickly as you can; that is, do not keep it too long on the board. These will be a little thicker than a cracker, and not as thick as an ordinary tea biscuit.

Silver Cake

½ pound of butter
1½ cupfuls of sugar
3 cupfuls of pastry flour
4 level teaspoonfuls of baking powder
1 cupful of milk
5 whites of eggs

Beat the butter to a cream, add the sugar, then the milk. Sift the baking powder and flour, and beat them into the other mixture. Stir in the well-beaten whites of the eggs, and turn at once into a cake tin. Bake in a moderate oven about three-quarters of an hour.

Gold Cake

½ cupful of butter
2½ cupfuls of flour
1½ cupfuls of sugar
3 level teaspoonfuls of baking powder
1 cupful of milk
5 yolks of eggs

Beat the butter to a cream, add the sugar, and then the yolks; beat for fifteen minutes, then add the milk and flour alternately. At last beat thoroughly, add a tea-

spoonful of vanilla, and bake in a loaf cake pan, in a moderate oven, three-quarters of an hour.

Sour Cream Cake

1 cupful of thick sour cream
2 cupfuls of sugar
3 cupfuls of flour
4 eggs
1 level teaspoonful of baking soda
1 teaspoonful of baking powder

Add the sugar to the cream, and when dissolved, add the baking soda, moistened in a little water. Add this to the well-beaten eggs. Sift the baking powder and flour together, stir them in. At last give a thorough beating. Bake in a moderate oven three-quarters of an hour.

Old Fashioned Pint Cake

1 pint of light bread dough
½ pint of sugar
¼ pint of butter
¼ pint of eggs
½ pint of raisins
1 teaspoonful of mixed spices

Put the bread dough into a bowl, and pour in the eggs. The eggs must be broken

into a half-pint cup, so you can measure them. Then add the sugar and butter. Beat with the hand until all the strings have disappeared. Flour the raisins thoroughly; add them at last to the cake, and turn the mixture into a square bread pan. Cover and stand aside until very light — about two hours. Bake three-quarters of an hour in a moderate oven.

Ginger Nuts

1 pound of flour
1 pint of New Orleans or Porto Rico molasses
1 cupful of brown sugar
1 tablespoonful of good ground ginger
½ saltspoonful of cayenne
½ pound of butter

Sift the flour, the ginger, cayenne and sugar together, then rub in the butter; add the molasses gradually until the mixture is moist, not wet. You must have a very hard dough. Take off a bit of this and roll it into a sheet as thin as possible. Cut into small rounds, and bake slowly in a moderate oven until they are crisp. These will keep for a long time if carefully closed in a tin box.

Ginger Cookies

3 eggs
½ pint of thick sour milk
4 tablespoonfuls of melted butter
1 cupful of brown sugar
1 tablespoonful of ginger
3 cupfuls of flour
1 level teaspoonful of baking soda

Beat the eggs, without separating, until light; add the sour milk, and stir over the fire until the mixture is warm. Then add the butter, sugar and ginger, and continue the stirring until the mixture is hot, not boiling. Take from the fire, add the baking soda, dissolved in a little cold water; beat for a minute, and then pour slowly into the flour. Roll quickly, using more flour if necessary, cut into cookies, and bake in a quick oven.

Raspberry Tarts

2 eggs
1 cupful of butter
2 ounces of rice flour
2 cupfuls of pastry flour
2 cupfuls of granulated sugar
Raspberry jam

Put the flour, the sugar and rice flour into a bowl, rub in the butter, then work

into them the well-beaten eggs. Roll this mixture into a thin sheet; cut into squares of four inches. Put a teaspoonful of raspberry jam near the middle of the square, fold over the other side, press the edges together, and bake in a quick oven for ten or fifteen minutes. Lift carefully, dust with sugar, and serve.

Crumb Cake

Make a lining according to the preceding recipe. Roll the mixture into a thin sheet and put it in the bottom of three or four shallow baking pans. Beat six eggs, without separating, then add gradually two cupfuls of sugar; add four tablespoonfuls of olive oil or melted butter, and then stir in sufficient dry bread crumbs to make a pint. Add two tablespoonfuls of cocoa and a cupful of dried, cleaned currants. Pour this mixture in a thin sheet over the cake lining. Bake in a moderate oven until done. When done, ice the top with water icing, and when cool, cut into narrow strips.

Chocolate Crumb Cake

Line the pans as directed in the preceding recipe or with rice paper. Beat five eggs, without separating, for ten minutes; add two cupfuls of powdered sugar, beat ten minutes longer, and add the juice and grated rind of one lemon. Add four tablespoonfuls of cocoa, a teaspoonful of vanilla, two-thirds of a cupful of blanched almonds, chopped fine, and one cupful of sifted dry bread crumbs. Mix carefully, pour into the pans to the depth of a half inch, and bake in a moderate oven fifteen or twenty minutes. When done, cut into strips two inches long and an inch wide.

Cocoanut Spoon Cake

1 cocoanut
1 white of an egg
1 cupful of powdered sugar

Mix the sugar with the grated cocoanut, then put in the white of the egg, beaten to a stiff froth. Drop by teaspoonfuls on buttered paper, and bake in a slow oven until brown.

Pecan Kisses

2 cupfuls of granulated sugar
½ cupful of water
2 whites of eggs
1 saltspoonful of cream of tartar
½ cupful of chopped pecan meats

Add the cream of tartar to the sugar; add the water, stir until the sugar is dissolved, and boil continuously until the mixture forms a hard ball when dropped into cold water. This must not be brittle, but must be a little hard. Pour this, while hot, into the well-beaten whites, stir in the pecan meats, and drop by teaspoonfuls on oiled paper. They will harden almost immediately; if not, let them stand until dry.

Little Plum Cakes

½ pound of butter
½ pound of flour
½ pound of sugar
5 eggs
½ pound of currants
½ pound of raisins
½ pound of finely chopped candied pineapple

Beat the butter to a cream, add the sugar, and then the yolks of the eggs; when

this is light, add the flour, and then fold in the well-beaten whites. Mix and flour the fruit, stir this into the cake mixture, and drop by tablespoonfuls into small greased patty pans. Bake in a brisk oven. These cakes may be put between layers of waxed paper, in a tin box, to keep for several months.

Hermits

½ cupful of butter
1 cupful of sugar
½ cupful of thick sour cream
3 eggs
2½ cupfuls of flour
1 level teaspoonful of baking soda
1 ounce of chocolate
3 cupfuls of flour
1 teaspoonful of baking powder
½ cupful of currants

Beat the eggs, without separating, until light; add the sugar and butter. When very, very light, moisten the baking soda in a little cold water, add it to the cream, stir it into the mixture, and add the chocolate, melted. Sift the baking powder and flour, stir them in, add the currants, floured,

and drop by teaspoonfuls on the bottom of a greased baking pan. Bake in a brisk oven ten or fifteen minutes.

Swiss Tea Cakes

1 pound (one quart) of pastry flour
½ cupful of powdered sugar
1 cupful of milk
1 lemon's yellow rind, grated
1 cupful of butter
1 egg

Put the flour and sugar into a bowl, add the lemon rind, and then work in carefully the butter. When thoroughly mixed, add the white of the egg, beaten with the milk. There should be just enough milk to moisten the flour. Roll this into a very thin sheet, and cut into biscuits two inches long and an inch wide, using a sharp knife. Beat the yolk of the egg with a teaspoonful of milk, brush the top of each biscuit, put down the center a little granulated sugar, and bake in a moderate oven until crisp.

Portugals

1 pound (one quart) of flour
1 pound of sugar
1 pound of butter
10 eggs
½ pound of currants
1 teaspoonful of vanilla
1 teaspoonful of rose water
4 tablespoonfuls of sherry

Sift the flour and the sugar together, and then rub in with your hand the butter: when this looks almost like bread crumbs, add the eggs, well beaten, and all the flavoring; then add the currants, floured. Bake in greased gem pans, in a moderate oven, about a half hour.

Little Short Cakes

1 quart of flour
½ cupful of powdered sugar
½ cupful of butter
1 egg
¼ cupful of milk

Rub the butter thoroughly into the sugar and flour, that have been sifted together. Add the milk to the egg, add it to the mix-

ture; there must be just enough to moisten as for pastry without making it wet. Roll out into a sheet a quarter of an inch thick, cut into cakes two inches square, and bake on a griddle or in a moderately quick oven.

Yankee Nut Cakes

1 quart of flour
½ cupful of butter
1½ cupfuls of brown sugar
1 nutmeg
1 teaspoonful of cinnamon
2 eggs

Mix the flour, sugar and spices together, then rub in thoroughly the butter. Beat the eggs, add to them a little water, and then work this into the dough as for pastry. Mix and knead thoroughly. Roll out into a large thin sheet, cut into strips three inches long and one and a half inches wide; then slit these strips, without cutting all the way to the end; pull a few up over your finger, and drop them down into deep hot fat. Drain, dust with powdered sugar, and serve. They should be crisp and dry.

Banbury Tarts

Roll puff paste into a thin sheet, cut it into squares of four inches; strew each half of the squares thickly with currants, dust lightly with sugar, fold over the other half, and bake in a quick oven until crisp and tender. Dust with powdered sugar and serve.

SIMPLE CANDIES

Maple Creams

2 cupfuls of grated maple sugar
1 white of an egg

Beat the white of the egg and the sugar until smooth and sufficiently stiff to roll. Make balls the size of marbles, and when hard, dip in either chocolate or maple fondant.

Maple Panocha

2 cupfuls of grated maple sugar
1 tablespoonful of butter
½ cupful of milk
½ pint of pecan meats

Put the milk, sugar and butter over the fire to boil; as soon as the mixture thickens when dropped in cold water, take from the fire; add the pecan meats, stir for a moment until it begins to granulate, and pour quickly into a shallow greased pan; smooth at once, and when cold, cut or break into squares.

Hickory Nut Candy

1 cupful of hickory nut meats
½ cupful of water
1 pound of sugar
1 tablespoonful of butter

Put the sugar, water and butter over the fire, stir until the sugar is dissolved; wipe down the pan, and boil without stirring until the syrup spins a heavy thread; add the hickory nut meats, stir and turn into a shallow baking pan; smooth quickly, and when cold, cut into squares.

Popcorn Crisps

1 tablespoonful of butter
½ pound of granulated sugar
3 tablespoonfuls of water
3 quarts of the finest popped corn

Select a round bottom aluminum or iron kettle; put in the butter, water and sugar, and stir until the sugar is melted; then hastily add the popped corn and stir rapidly until each grain is evenly coated with the liquid; take from the fire and stir or toss until partly cold. Each grain of popped corn should be glazed with the mixture and separated one from the other.

To Glacé Cherries on the Stalks

Put a pound of sugar and a half pint of water in a saucepan; add a saltspoonful of cream of tartar, stir until the sugar is dissolved; then boil carefully, without stirring, to the "crack." Have the cherries in bunches, and, if you like, have one or two leaves on each bunch. Place at one side a pint of boiling vinegar, dip the cherries quickly in this; hold them in the air for a moment, then dip them in the hot syrup and lay them on oiled paper on a sieve.

This cannot be done on a damp day, and they must be used within twenty-four hours after making. Dip each cherry separately. Do not dip the leaves.

Creamed Cherries

½ pound of granulated sugar
1 saltspoonful of cream of tartar
½ cupful of water

Put the sugar, water and cream of tartar over the fire and stir until the sugar is dissolved; wipe down the sides of the pan and boil continuously until the syrup spins

a heavy thread. Turn it on a large platter that has been slightly oiled, and when cool, not cold, stir with a spoon until it becomes perfectly white and creamy. Knead the mixture for a moment; then put it in a small saucepan, stand this in another of boiling water, and stir continuously until the "fondant" melts. If then it seems too thick, add, drop by drop, a little boiling water until it is the right consistency to "ice" the fruit. Have ready little paper cases or oiled paper. Select perfect red, white and black cherries. If you allow them to remain in bunches, see that each cherry is dry and clean. Dip one at a time in the hot cream or icing, and put it aside to dry. If you wish to ice three or four cherries on a single bunch and have each one a different color, separate the fondant and flavor and color to taste; for instance, add a drop of bitter almond with green, red with rose, vanilla with white, chocolate or coffee with brown, and yellow with orange. If you dip one cherry in vanilla, hold until dry, which will take but a moment, then dip the second in orange, the third in rose, and so on.

Creamed Strawberries

Make and melt the fondant as in the preceding recipe. Select medium-sized ripe berries; pull the hulls close to the stem, dip the berries in the fondant, replace the hulls and put at once in paper cases, or stand them on oiled paper to dry. Serve heaped on a cut-glass dish.

Strawberries, having a soft outside covering, not a skin like cherries, will keep only a few hours.

Creamed Oranges

The carpels of oranges or mandarins must be separated carefully, not broken. Dip them in white or orange "fondant." These are usually placed in paper cases made for the purpose.

Creamed White Grapes

Cut white grapes from the bunch, leaving a bit of stem on each grape. By this stem dip the grapes in fondant, and place at once in paper cases. All small fruits may be dipped in the same manner.

Stuffed Dates

¼ pound of almonds
¼ pound of pine nuts
¼ pound of pecans
¼ pound of Brazilian nuts
2 pounds of dates

Blanch and dry the almonds; shell and peel the Brazilian nuts; wash and dry the pine nuts; mix all the nuts and put them through a nut grinder or a fine meat chopper; add sufficient rock candy or plain syrup, or, if you use wine, a little sherry or maraschino, to bind the whole together. Remove the stones from the dates, put in a goodly quantity of mixed nuts, put on top another date, and press the two together. One stuffed date takes two dates, and is the width of a date spread open. Roll in granulated sugar, place between layers of waxed paper, and keep in a cool place.

Stuffed Figs

Cut pulled or preserved figs into halves, scoop out a portion of the inside, mix it with nuts prepared as in the preceding recipe, and stuff the figs.

Stuffed Prunes

Wiesbaden or French prunes may be stuffed in the same way. To make the prunes exceedingly nice, purchase the Wiesbaden prunes and take out the stuffing, a small prune inside, chop it and three preserved or brandied figs with the nuts, and fill the large prune from the end.

Syrup of Roses

Pick sufficient petals from any of the large sweet roses to make one pound; pour over them a quart of boiling water, cover and let stand over night. Bring to boiling point; turn them in a piece of cheese cloth and wring perfectly dry. Add to this water another pound of fresh rose leaves, let them stand over night, then bring to boiling point, press and wring again. To this add four pounds of loaf sugar and ten grains of cream of tartar, bring slowly to a boil, and boil without stirring until it forms a thin syrup. Bottle for use.

This may be used as flavoring for all kinds of desserts and creams.

VIOLETS may be used in the same way.

Rose Conserves

2 pounds of rose leaves
1 pound of loaf sugar
½ pint of water

Pick and look over the rose leaves. Boil the water and sugar with a saltspoonful of cream of tartar until the syrup spins a thread. Add the leaves, take from the fire and stir until the sugar granulates; quickly break apart the conserves and dry on a sieve.

Manipulate violets the same way.

Divinity Fudge

2 cupfuls of granulated sugar
1 cupful of golden syrup
1 cupful of water
1 cupful of nut meats

Mix the sugar and water, and stir in the syrup. Stand this over the fire and boil, without stirring, until the mixture forms a

hard ball when dropped into cold water. Pour, while hot, into the well-beaten whites of two eggs, beating all the time. Stand the bowl in a pan of cold water, and beat until the mixture will harden quickly when dropped from a spoon on oiled paper. Then stir in one cupful of chopped nut meats.

To give variety, at one time stir in a half cupful of chopped nuts and one cupful of chopped dates or cherries, or any other conserved fruits. This mixture may be poured into square, lightly greased pans, and when cold cut into cubes, or it may be dropped by spoonfuls on greased paper.

Mexican Candy

2 cupfuls of light brown sugar
½ cupful of cream
½ cupful of water
1 level tablespoonful of butter
1 teaspoonful of vanilla
1 cupful of pecan meats

Put the sugar, water, butter and cream into a saucepan and stir until the sugar is dissolved, then stir constantly until the mixture is thoroughly hot, then boil, without

stirring, until it forms a soft ball when dropped into cold water. Take it from the fire and stir until the mixture begins to grain, then add quickly the nuts and flavoring, and drop by spoonfuls on buttered paper.

DAINTIES TO TAKE THE PLACE OF CANDIES

Fruit Marguerites

Put through the meat chopper a small quantity of candied cherries, candied pineapple, apricots and figs; add sufficient orange juice to moisten. Finish as directed in the preceding recipe.

Nut Marguerites

Blanch and dry a quarter pound of almonds; wash and dry a quarter pound of pine nuts; add to them a pound of shelled and peeled Brazilian nuts and the same amount of grated cocoanut; put the mixture through a nut grinder or a very fine meat chopper. Beat the white of one egg until fairly light; add two tablespoonfuls of powdered sugar, and beat again. Add this to the nuts, mix thoroughly. Spread on "water thins," Roquefort biscuits or any unsweetened crackers. Beat the whites of four eggs until light; add four tablespoonfuls of powdered sugar, and beat again

until fine and dry. Spread a thin layer over the top of the nuts, dust with powdered sugar, and brown in a moderate oven.

These are nutritious, wholesome, and may be served in place of cake or pie.

Fruit Sandwiches

Stone a half pound of dates, mix with them an equal quantity of pulled figs or French prunes, stoned; put them through a meat chopper; add sufficient orange juice to moisten, and spread between slices of bread and butter. Cut the slices in rounds, triangles or fingers.

These are nice to serve with chocolate at afternoon or evening affairs.

Chocolate Crackers

These are made by dipping tiny round oyster crackers or very light, small biscuits into chocolate fondant.

CHOCOLETTES are made in precisely the same way, using opera wafers broken into halves. Crackers, being free from sugar, make an exceedingly pleasant cake when dipped in fondant.

DESSERTS

White Marmalade

2 pounds of quinces
1 pound of sugar
1 tumbler of quince jelly

Pare the quinces, core and cut in thin slices. Put them into a preserving kettle, cover with the sugar, add a half cup of water, cover and stew slowly until the quinces are perfectly tender. Add the jelly, press through a sieve, put into tumblers, and when cold, cover with melted paraffin.

Cherries in Jelly

1 quart of ripe red cherries
½ pint of cold water
1 level tablespoonful of granulated gelatin
1 cupful of sugar
1 lemon's juice

Stone the cherries, saving the liquor that drops from them during the stoning. Cover the gelatin with the cold water, and soak for fifteen minutes; add the cherry juice, and stand it over hot water to dis-

solve the gelatin; add the sugar and lemon juice, and stir until it is dissolved. If the cherries are rather dry, and you have not at least a half cup of cherry juice, make up that quantity by adding hot water. Strain the gelatin over the cherries, turn them into a fancy mold, and stand away for two or three hours to harden.

They should not be stiff, but just firm enough to hold together. Serve plain with sponge cake.

Compote of Pineapple

1 good-sized pineapple
½ cupful of cold water
2 good-sized oranges
2 tablespoonfuls granulated gelatin
1 cupful of granulated sugar
½ pint of cream

Pare, remove the eyes, and grate the pineapple, rejecting the core. Cover the gelatin with cold water to soak for fifteen minutes. Cut the oranges into halves, remove the seeds and with a spoon scoop out the pulp, and add it to the pineapple. Then add the sugar; stir occasionally until the sugar is dissolved. Stand the gelatin over

hot water until dissolved, strain it in the pineapple; turn into small individual molds and stand aside in a very cold place for at least two hours.

This mixture cannot stand all night; the pineapple will digest the gelatin and the mixture will become liquid. At serving time turn the compote on dainty small dishes, whip the cream to a stiff froth, heap it around the compotes, and send to the table.

Compote of Pears and Cherries

6 pears
1 slice of candied pineapple
½ cupful of sugar
¼ pound of candied cherries
1 teaspoonful of arrowroot
1 tablespoonful of maraschino
1 drop of cochineal

If the pears are canned, drain them free from liquor; put the liquor over the fire, add the sugar and cochineal, and the arrowroot moistened; stir until the mixture is as thick as cream and transparent. Cut pieces of bread the shape of a half pear; drop them in a small quantity of hot oil; when brown on one side, turn and quickly

brown the other; drain on soft paper. Arrange these on a round heated dish. Put the pears for a moment in the hot syrup; lift the halves carefully, put them on the toast, points in, leaving a space in the center about the size of a small saucer. Put a quarter pound of candied or glazed cherries in the boiling syrup, boil for a moment, and then add a slice of pineapple, candied or fresh; when this is smoking hot, put the pineapple in the center of the dish, heap the cherries on top, cannon-ball fashion; baste over the syrup and send at once to the table.

A COMPOTE OF APPLES or PEACHES may be made in the same fashion.

Cherry Compote

Stone a pint of sour cherries. Boil a cupful of rice; drain, have it perfectly dry, each grain separate, and arrange it in the form of a bed or mound in the center of the serving dish. Add to the cherries a cupful of sugar, put them in a saucepan, toss them carefully until they reach the boiling point, and put them around the rice. If you ar-

range the rice in a border, put the cherries in the center. Serve warm.

CURRANTS may be substituted for cherries and served in the same fashion.

Rice Compotes

These dishes or sweet entrées are all made from carefully boiled rice, garnished with different kinds of fruit. One may use canned, preserved, candied or fresh fruits.

Compote of Pineapple with Rice

Pare and remove the eyes from the pineapple; pick it apart with a silver fork, beginning at the stem end. Add a half cup of sugar, put it in a saucepan on the back part of the stove, bring slowly to the boiling point. Have ready a cupful of rice carefully boiled; put it in the center of a round or oblong plate, pour the pineapple over it, and send at once to the table. Serve plain or with whipped cream.

Peach Compote

1 cupful of rice
6 large ripe peaches
½ cupful of sugar

Boil and drain the rice. Plunge the peaches into boiling water, remove the skins, cut them into halves and take out the stones. Crack two stones and mash the kernels; add the kernels and sugar to a half pint of water; bring to boiling point; strain and add the peaches. Just as soon as the peaches are thoroughly heated, dish the rice in a pyramid and arrange the peaches around the base; pour over the syrup and send to the table.

Raisin Compote

½ pound of layer raisins
¼ cupful of sugar
1 cupful of rice
Juice of a lemon

Stone the raisins, cover them with a half pint of water, and soak for a half hour; then add the juice of the lemon. Boil the rice, drain, and when perfectly dry heap it

in the center of a dish. Bring the raisins to the boiling point, arrange them over the top of the rice, and serve at once.

Rice à l'Imperatrice

½ cupful of rice
1 pint of milk
⅔ cupful of sugar
2 tablespoonfuls of gelatin
1 pint of cream
1 lemon's yellow rind, grated
1 quart of strawberries

Wash the rice, rubbing it with the hand, and let it soak for two hours. Cover the gelatin with half the milk, and let it soak for a half hour. Boil the rice, and when dry, drain carefully; then throw it on a towel or napkin and spread it out without breaking the grains. Put the other half pint of milk with the sugar in a double boiler; add the lemon rind, and when the milk is smoking hot, add the gelatin; stir until the gelatin is dissolved; then add the rice, turn the mixture into a bowl or basin, and stand it in another of cracked ice; stir continuously until it begins to thicken, then fold in carefully the cream, whipped to a

stiff froth. Turn the mixture in a border mold, and stand on the ice to harden. At serving time dip the mold in hot water, and quickly turn the rice on a round dish, fill the center with the strawberries, dust with powdered sugar, and serve.

RASPBERRIES, PEACHES and PINEAPPLE may be used in the same way.

This dessert may also be served without fruit. Turn the mixture into a fancy pudding mold and stand it on the ice to harden. At serving time plunge the mold in hot water, and turn out the pudding. Mix a tumbler of quince or strawberry jelly with a little hot water, and stir until melted; take from the fire, and when cool, pour it all over the pudding, and serve at once.

Caramel Custard

1 quart of milk
1 cupful of sugar
6 eggs
1 teaspoonful of vanilla

Put a quarter of the sugar in an iron saucepan and stir over the fire until it is melted and slightly caramelized; then add

hastily four tablespoonfuls of water, and stir until the mixture is again liquid. Beat the eggs and the remaining sugar until light, add the milk, caramel and vanilla; turn the mixture into a melon mold, cover, stand it in a pan of water, and bake in a moderate oven until "set" or solid in the center. Stand aside to cool. At serving time turn carefully from the mold and send to the table.

Cake Rissoles

Cut stale cake in thin slices, then with a round cutter cut out cakes two inches in diameter. Cover each slice with almond paste that has been rubbed smooth with a little white of egg and sugar, then put the slices together, making a sandwich. Beat one egg without separating, and add a quarter cup of milk; dip the cake sandwiches in this and drop them at once in hot fat. Lift with a skimmer, arrange neatly on a heated platter, pour over a purée of apricots, and send to the table. Or these may be toasted and served with cream or soft custard.

Purée of Apricots

Press through a sieve twelve halves of pared apricots. Put the pulp in a saucepan; add a half cup of liquor from the can or a half cup of water, a quarter cup of sugar, and when boiling, stir in a teaspoonful of arrowroot that has been moistened in a little cold water. Boil five minutes, take from the fire, press through a sieve, add four tablespoonfuls of sherry, and use as a pudding sauce.

Raglets

½ pint of water
1 cupful (four ounces) of flour
2 rounding tablespoonfuls of butter
3 medium-sized eggs

Put the butter and water over the fire, and when boiling, add hastily the flour; stir quickly until you have a smooth, soft loaf; take from the fire, and when slightly cold, add one egg without separating; beat until thoroughly mixed, then add another whole egg, and so continue until you have added the three. Have ready a deep pan of hot fat. Put the mixture into a pastry bag con-

taining a medium-sized plain tube and force it into the hot fat. Shape like a small pretzel; cook on one side, turn and brown the other. Lift with a skimmer and drain on soft paper. The dough swells to double its bulk. Do not cook too many at a time. Have ready on a large plate a half cup of powdered sugar mixed with a teaspoonful of cinnamon and one of vanilla sugar. Cover the raglets with this mixture and arrange them on the serving plate.

Serve as an accompaniment to chocolate or cocoa with whipped cream or coffee at an "afternoon" or "evening."

Pineapple Hulnah

1 large pineapple
½ cupful of granulated sugar
1 tablespoonful of butter
4 level tablespoonfuls of cornstarch
2 ounces of candied violets
½ pint of cream

Pare and remove the eyes from the pineapple, grate it, rejecting the core, and add sufficient water to make a pint. Mix the cornstarch thoroughly with the sugar, add

to the pineapple, turn the mixture in a double boiler, and stir constantly until it begins to thicken and the water surrounding the boiler boils rapidly. Then add the butter, and turn the mixture into a fancy pudding mold. Stand in a cold place to harden. When ready to serve, loosen the pudding and turn out on a round or oblong dish. Heap the cream, which has been whipped to a stiff froth, around the base, garnish with candied violets, and send to the table.

East Indian Charlotte

1 pint of cream
½ cupful of granulated sugar
4 level tablespoonfuls of cornstarch
1 cupful of grated cocoanut
1 pint of milk
¼ box of gelatin
¾ cupful powdered sugar
1 teaspoonful of vanilla

Put the milk in a double boiler, add the cornstarch moistened in about six tablespoonfuls of cold milk; cook until smooth and thick; add the granulated sugar and the cocoanut, mix thoroughly and turn into

a shallow baking pan that has been dipped in cold water, and stand aside to cool. The mixture should not be over a half inch thick. When cold and hard, cut the whole in rounds with an ordinary cake cutter; lift each round carefully with a broad knife, and place it on a paper mat in the individual dish on which it is to be served. While these are cooling, cover the gelatin with a quarter cup of cold milk, and soak for fifteen minutes. Stand this over hot water until dissolved; add it to one pint of good, thick, sweet cream; add the powdered sugar and a teaspoonful of vanilla. When this is icy cold, whip it to a stiff froth. Put the mixture into a pastry bag having a half-inch star tube at the end; force it through in fancy forms on top of the charlotte cakes. Garnish with candied rose leaves, blocks of guava jelly, candied violets or chopped nuts.

Venetian Biscuits with Whipped Cream

Separate five eggs, add to the yolks a half pound of powdered sugar, and beat continuously for twenty minutes; then fold

in carefully the well-beaten whites of the eggs, and last a quarter pound of pastry flour that has been sifted two or three times; turn the batter carefully in a Turk's head, and bake in a moderately quick oven for thirty minutes. When thoroughly done, turn the cake on a sieve, and when cold, cover it with chocolate icing. When the icing is cold, remove a slice from the top of the cake and take out the entire inside, leaving a wall three-quarters of an inch in thickness at the bottom and sides. When ready to serve, fill this space with chocolate charlotte, replace the slice on the top, dish on a large lace paper mat, and send to the table.

This may be varied by using angels' food or sunshine cake, filled with plain charlotte russe, using plain vanilla icing, which may be thickly dusted with chopped almonds or pistachio nuts. An angels' food filled with charlotte russe, iced, and garnished with chopped pistachio nuts, the base garnished with preserved green English walnuts, is one of the most sightly and attractive of all desserts.

Small Cheese Cakes

2 quarts of milk
3 eggs
1 saltspoonful of nutmeg
⅔ cupful of sugar
2 junket tablets
1 cupful of cream
1 cupful of milk
6 stale macaroons
1 teaspoonful of vanilla

Heat the milk until lukewarm; add two junket tablets dissolved in two tablespoonfuls of water; let it stand in a warm place until "set," then stir with a fork and strain. Put the curd into a bowl, add the nutmeg, the vanilla and the macaroons, grated and sifted. Beat the eggs without separating until light; add the sugar, beat again, then the cream. Add the curd gradually. Fill into small custard cups, stand in a pan of boiling water, and bake in a moderate oven about twenty minutes. Serve cold in the cups.

To make ORANGE or LEMON CHEESE, omit the vanilla and add the grated yellow rind of half an orange or lemon, and a tablespoonful of the juice.

Almond Cheese Cake Custard

¼ pound of almonds or two ounces almond paste
⅔ cupful of sugar
2 ounces butter
4 eggs
1 pint of milk
1 teaspoonful of grated lemon rind
2 quarts of milk
2 junket tablets

Warm the milk, add the junket tablets dissolved; when thick, stir with a fork, and strain. Beat the eggs without separating until light, add the almonds, that have been blanched and pounded, or the almond paste. When smooth, add the sugar, butter, curd, lemon rind and the pint of milk. Turn the mixture into china custard cups, stand them in a pan of water, bake until they are "set" in the center; serve cold in the cups. The tops of these may be covered with grated macaroons or finely chopped browned almonds.

PISTACHIO CHEESE CUSTARDS are made in the same way, substituting pistachio nuts for the almonds.

Orange Butter

½ pound of butter
2 oranges
½ pound of powdered sugar
6 yolks of eggs

Beat the butter to a cream; add the sugar, and beat again; then add the yolks, that have been beaten very light; add the grated rind of the oranges. Put the mixture in a double boiler, and stir constantly until it begins to thicken. Take from the fire and add the juice of the oranges; turn out to cool. This may be used for sweet sandwiches or as a filling for cream cakes or patty pan shells. Lemons may be substituted for oranges.

Steeple Cream

¼ box of gelatin
⅔ cupful of sugar
1 teaspoonful of vanilla
1½ pints of cream
1 tablespoonful of caramel
4 tablespoonfuls of maraschino

Cover the gelatin with a half cup of water and soak for half an hour. Whip a

pint of cream to a stiff froth, put it into a bowl, and stand the bowl in a basin of cracked ice; add the sugar and the seasonings. Add to the gelatin a half cup of milk, stand it over hot water until dissolved; strain it into the cream, and begin at once to stir, and stir carefully until the ingredients are well mixed. As soon as it begins to stiffen, put it quickly into champagne glasses or tumblers, and stand aside to cool. Whip the half pint of extra cream until it is quite stiff; put it in the ice chest until wanted. At serving time put this cream into a pastry bag at the bottom of which you have a star tube; force it on top of the tumblers, put here and there a candied cherry or strawberry, and send at once to the table.

Steeple cream may be flavored with chocolate or coffee. Instead of adding a half pint of milk, add a half pint of strong coffee or a half pint of strong chocolate. Omit then the fruit, and dust the top with grated macaroons or chopped nuts.

Barley Cream

2 ounces of "pearl" barley
3 yolks of eggs
1 pint of cream
1 orange
⅔ cupful of sugar

Wash the "pearl" barley, cover it with a pint of water, and let it simmer gently until the water is reduced one-half; this should be quite thick and starchy. Strain and add to this the sugar and the grated yellow rind and juice of the orange. Beat the eggs, add them to the barley mixture, and stir over the fire until it thickens — about two or three minutes; take from the fire, and when perfectly cold, fold in the cream whipped to a stiff froth. Put at once in a serving dish or serving glasses, and stand aside to cool.

Thick rice water may be used in the same way. In this case, press the rice through and use it with the water. Or use farina in the same manner.

Gelatin Flummery

⅓ box of gelatin
½ pint of cream
½ cupful of sugar
½ pint of cold water
4 tablespoonfuls of sherry or orange juice
¼ pound of almonds

Cover the gelatin with water, and let soak a half hour; then add the sugar and stand it over hot water to dissolve; take from the fire, add the wine or orange juice, and when cool, stir in the cream. Strain into small cups and stand aside until cold. When ready to serve, cover the tops thickly with chopped nuts, on top of which heap a well-made meringue or plain whipped cream.

Oatmeal Flummery

1 pint of breakfast porridge
1 teaspoonful of vanilla
¼ box of gelatin
½ pint of cream
½ cupful of sugar

Cover the gelatin with a cupful of cold milk, and let soak a half hour; then add the oatmeal and stir constantly over the fire until the gelatin is dissolved. Add the sugar

and the vanilla, and press through a sieve. Fold in the cream, whipped to a stiff froth, turn at once into a serving dish, and stand aside to cool.

Cider Cream

½ box of gelatin
½ cupful of maple sugar
½ teaspoonful of vanilla
1 pint of cider
1 teaspoonful of caramel
1 pint of cream

Cover the gelatin with a half cup of cold water, and let stand a half hour; add the sugar, caramel and cider; stir until it reaches the boiling point, and strain. When cold and just beginning to thicken, add the vanilla and stir in the cream, that has been whipped to a stiff froth; turn at once into the serving dish and stand away until cold. Serve with maple sauce.

Maple Sauce

Put one cupful of maple sugar, two tablespoonfuls of butter and a half cup of milk over the fire; boil until it spins a thread. Serve hot. This sauce may also be used for ice cream.

Hedgehog

FOR THE JELLY

1 box of gelatin
½ cupful of cold water
3 lemons
1 quart of boiling water
1½ cupfuls of sugar

Cover the gelatin with cold water, and soak a half hour; then add the boiling water, the sugar and the grated rind and juice of the lemons; stir, and when cold, strain. If it is clouded, add the white of an egg, boil and strain through two thicknesses of cheese cloth; let this stand to slightly cool while you make the hedgehog.

FOR THE HEDGEHOG

¼ pound of butter
¼ pound of almonds
½ box of gelatin
6 yolks of eggs
2 whites of eggs
1 pint of cream
⅔ cupful of sugar

Cover the gelatin with a half cup of cold water, and let soak for a half hour. Blanch and split the almonds lengthwise into four pieces; then dry, slightly browning. Beat

the sugar and yolks of eggs together; add the butter, beat again, add the cream and stir over the fire until the mixture begins to thicken; then add the gelatin; take at once from the fire, strain, turn into an oblong vegetable dish or a regular hedgehog mold. Stand aside until cold. Keep the first gelatin where it will not solidify. When the hedgehog has become perfectly solid and cold, turn it on to the serving dish and pour around the cold, not stiff, gelatin. Stick the cut almonds all over the back of the hedgehog to represent the quills. When icy cold, beat the whites of the eggs until stiff, add two tablespoonfuls of sugar, and beat until dry and light; put this mixture into a pastry bag and garnish the base of the hedgehog and send to the table.

Banana Pudding

6 bananas
4 eggs
½ pint of milk
2½ cupfuls of flour
2 teaspoonfuls of baking powder

Press the bananas through a colander, add the milk, the flour and baking powder

sifted, and the yolks of the eggs; beat thoroughly; then fold in the well-beaten whites and bake in a layer cake tin. Serve warm with hard sauce.

Railroad Pudding

1 egg
1 tablespoonful of butter, melted
1 teaspoonful of vanilla
1 teaspoonful of baking powder
½ cupful of sugar
½ cupful of milk
1½ cupfuls of flour

Put all the ingredients in a bowl and beat with an egg beater for five minutes; turn at once into a baking pan, and bake in a moderately quick oven twenty minutes. Serve hot with liquid pudding sauce.

French Bread Pudding

4 eggs
½ cupful of sugar
1 quart of milk
Stale bread and butter

Beat the yolks of the eggs and sugar until very light; add the milk and a tea-

spoonful of vanilla. Turn the mixture in a baking dish, cover the top with buttered bread, buttered side up. Bake in a moderate oven until the custard is "set." Beat the whites of the eggs until moderately stiff; add four tablespoonfuls of powdered sugar, and beat until light and stiff; heap over the top of the pudding, dust thickly with powdered sugar, and brown lightly in a moderate oven. Serve cold.

Macaroon Custard

4 eggs
½ cupful of powdered sugar
1 pint of milk
1 teaspoonful of almond extract
1 dozen macaroons

Beat the yolks of the eggs and sugar until light; add the milk and the almond extract. Turn the mixture in a baking pan and bake until "set." Take from the fire, cover the top with the macaroons, grated. Beat the whites of the eggs to a stiff froth, add four tablespoonfuls of powdered sugar, and beat until dry and glossy. Heap these over the top of the macaroons, dust with

powdered sugar, and bake in a moderate oven until crisp on top. Serve cold.

Any form of stale cake may be used in the place of the macaroons.

Cider Jelly with Whipped Cream

1 quart of cider
½ cupful of cold water
1 box of gelatin
Juice of three lemons
1½ cupfuls of sugar

Cover the gelatin with cold water and soak for a half hour; then add to it the sugar, cider and lemon juice, stir over the fire until it reaches the boiling point, and stand aside until moderately cool. Beat the whites of two eggs slightly, add them to the mixture, beat for a moment, put it back over the fire, and boil rapidly for five minutes; strain through a very thick jelly bag or three thicknesses of cheese cloth, turn into a mold, and stand it aside until cold. Serve plain or with whipped cream.

Raspberry Flummery

1 pint of raspberries
2 level tablespoonfuls of cornstarch
1 pint of water
4 tablespoonfuls of sugar

Add the water and sugar to the raspberries; moisten the cornstarch, and when the raspberries reach the boiling point, add the cornstarch. Cook until transparent, and turn into a shallow dish. Serve cold with milk or cream.

All fruits may be used in the same way. Blackberries are especially nice.

Rice Flummery

1 pint of milk
3 eggs
2 level tablespoonfuls of rice flour
½ cupful of sugar

Put the milk in a double boiler, moisten the rice flour, add to it the hot milk, and cook until it begins to thicken. Beat the eggs and sugar until light, stir them into the hot mixture, cook for a moment, and serve hot in small custard cups.

Sago Snow

2 tablespoonfuls of sago
2 whites of eggs
1 pint of milk
4 tablespoonfuls of sugar
1 teaspoonful of vanilla

Add the sago to the milk, and soak for one hour; then cook in a double boiler until the sago is transparent; add the sugar, take from the fire, and add the vanilla; pour while hot into the well-beaten whites; turn at once into a glass dish and stand aside until cold.

Rose Tapioca

4 tablespoonfuls of granulated tapioca
4 whites of eggs
1 pint of water
1 tumblerful of currant jelly
⅔ cupful of sugar

Put the tapioca in the water and soak for ten minutes; then cook in a double boiler until transparent, add the jelly and sugar; stir until the jelly is dissolved, and pour while hot into the well-beaten whites of the eggs; turn into a mold, and stand away until very cold. Serve with plain or whipped cream.

Love's Wells

Beat a quarter cup of butter to a cream; add one cupful of sugar and the yolks of two eggs; beat well. Measure a half pint of tepid water. Sift two teaspoonfuls of baking powder with two and a half cupfuls of pastry flour. Add first half the water, then half the flour, beat, add the remaining water and flour, and beat for five minutes; then stir in carefully the well-beaten whites. Bake in a shallow pan sufficiently deep to make a cake, when done, four inches thick. When done and cold, cut into rounds with a patty cutter three inches in diameter. With a smaller cutter stamp out the centers not quite through to the bottom. Scoop out the cake, leaving a sort of patty shell. In the bottom of each "well" put a tablespoonful of jam or preserves, heap whipped cream on top, dust with powdered sugar and chopped nuts and send to the table.

These may also be filled with fresh fruits.

Rice Soufflé

4 tablespoonfuls of rice flour
4 eggs
1 pint of milk
1 teaspoonful of vanilla
4 tablespoonfuls of sugar

Moisten the rice flour with the milk, and cook in a double boiler until thick and smooth; add the sugar and the yolks of the eggs, cook a moment, take from the fire, add the vanilla and fold in the well-beaten whites; turn the mixture in a baking dish, dust with powdered sugar, and bake in a quick oven eight or ten minutes, or until the pudding is swollen to three times its original size and is well browned. Serve at once, plain or with a liquid pudding sauce.

Fig Mold

½ pound of pulled figs
1 tablespoonful of lemon juice
½ pint of water

Wash the figs, chop them, add the water and lemon juice, and cook slowly for thirty minutes. Press them in a mold and stand them aside until very cold. To serve, turn

from the mold in a serving dish, heap around whipped cream, and send to the table. They may also be served with plain cream.

Coffee Jelly

¼ box gelatin
½ pint of strong coffee
½ pint of milk
½ cupful of sugar

Put the gelatin in cold milk to soak for fifteen minutes; then add the coffee, boiling hot, and the sugar, and stir over the fire until the gelatin is dissolved; take from the fire and strain into a mold. Serve cold with plain cream.

Coffee jelly is also made from left-over breakfast coffee, using it clear without milk.

French Coffee Custard

3 eggs
½ cupful of strong coffee
½ pint of milk
1 teaspoonful of vanilla
½ cupful of sugar

Put the coffee and milk in a double boiler; beat the yolks of the eggs and the

sugar together; add a little hot coffee and milk, then turn it back over the fire and stir until it is the thickness of good cream; take from the fire, and when cold, pour in a glass serving dish. Beat the whites of the eggs until fairly light; add three tablespoonfuls of sugar and beat until fine and dry. Heap them, by tablespoonfuls, on a tin pie dish that has been dipped in cold water; dust thickly with powdered sugar, and stand in the oven until lightly browned. Take from the fire, loosen carefully, and slide them on top of the custard. Serve cold.

Cocoa may be used in the place of coffee.

Apple Gateau

1 pound of apples
½ lemon's juice and rind
2 tablespoonfuls of granulated gelatin
2 ounces of candied cherries
½ pint of water
4 tablespoonfuls of sugar
½ pint of cream
2 ounces pistachio nuts or almonds

Core the apples, cut them into slices, put them in a stewing pan with the water, juice and rind of the lemon and the sugar;

cover and cook for fifteen minutes. Cover the gelatin with four tablespoonfuls of cold water, and soak ten minutes; add it to the hot apples and press through a sieve; pour the mixture into a border mold that has been dipped in cold water, and stand aside to cool. At serving time, dip the mold quickly in hot water, and turn the pudding on a round dish. Whip the cream to a stiff froth, put it in the center of the mold and garnish the top with the cherries and the nuts that have been blanched and chopped.

Apples with French Custard

1 pound of apples
½ pint of milk
½ cupful of sugar
1 tablespoonful of lemon juice
2 eggs
12 almonds

Pare and core the apples, do not slice them; stand them in a saucepan, add the lemon juice, a tablespoonful of sugar and enough water to cover the bottom of the saucepan. Cover and steam the apples until they are quite tender. Be careful that they do not fall to pieces. Beat the eggs and

remaining quantity of sugar until light; add the milk, and cook over the fire until the mixture thickens. Be careful not to curdle. Lift the apples to the serving dish, pour around the soft custard, and stand aside to cool. Blanch and split the almonds into quarters; when the mixture is cool, stick the almonds into the apples, and send to the table.

Apple Cream

½ pound of apples
2 tablespoonfuls of sugar
½ pint of cream

Wash and core the apples, cut them into slices, put them in a saucepan with the sugar and not more than two tablespoonfuls of water; cover the saucepan and cook until the apples are tender, press them through a sieve. When cold, fold in the cream, whipped to a stiff froth, put the mixture on a glass dish, dust with powdered sugar, and send to the table.

Eve's Pudding

½ cupful of grape juice
1 pint of bread crumbs
½ pound of apples
½ pound of raisins
½ pound of suet
¼ nutmeg
6 ounces of currants
1 teaspoonful of allspice
1 teaspoonful of salt
1 cupful of sugar
4 eggs

Mix the dried bread crumbs with the pared and chopped apples, add the raisins, seeded and chopped, the currants, the nutmeg grated, the allspice, salt and sugar, and the suet chopped fine. When thoroughly mixed, add the eggs, well beaten, and the grape juice. Pack this in a greased mold, stand the mold in a steamer or kettle of water, and boil continuously for two and a half to three hours. Serve with liquid or hard pudding sauce.

Apple Folly

3 baked apples
2 eggs
1 cupful of sugar
1 teaspoonful of vanilla

When the apples are cold, scoop out the inside; add to them the vanilla. Beat the whites of the eggs until light, not dry, and then add the sugar, which should be sifted powdered sugar, and beat until they are stiff and dry, then add the apples and turn into a glass dish. Serve with sponge cake.

Peach Cobbler

1 pint of flour
1 level tablespoonful of butter
2 level teaspoonfuls of baking powder
⅔ cupful of milk

Sift the flour and baking powder into a bowl, rub in the butter and add the milk. Roll out into a thick crust, and with one-half of this cover the bottom of a baking dish; sprinkle over this two tablespoonfuls of sugar. Have ready, peeled and stoned, twelve very ripe peaches; put them on top of the crust, squeeze over the juice of a lemon and six tablespoonfuls of sugar, and run the

dish in a quick oven; bake a half hour. While this is baking, roll the remaining dough just to fit the top of the dish, brush with milk, and bake it in a baking pan. When the cobbler is done, put the "lid" on top, and send it to the table with a pitcher of cream.

Apples and strawberries may be substituted for peaches.

Sea Moss Custard

1 level tablespoonful of sea moss farine
1 quart of milk
4 eggs
4 tablespoonfuls of sugar
1 tablespoonful of vanilla

Put the milk in a double boiler, add the sea moss farine, and heat slowly, stirring almost constantly until the farine is dissolved. Beat the eggs and sugar until light, add them to the hot milk, cook about three minutes, and add the vanilla. Take from the fire, and when cool, stir in carefully the well-beaten whites of the eggs. Turn this into a glass dish and stand away to get very cold. Serve plain with cream or with fruit juice.

FROZEN PUDDINGS

French Cherry Pudding

1 pint of milk
6 egg yolks
½ pound of sugar
1 teaspoonful of vanilla
1 teaspoonful of caramel
1 pint of cream
½ pint of maraschino cherries

Put the milk in a double boiler; beat together the yolks of the eggs and the granulated sugar; when light, add them to the hot milk, and cook slowly in the double boiler just a moment until it thickens. Take from the fire, and when cold, add the vanilla and caramel; turn the mixture in a freezing can, and when frozen, stir in carefully the cream, that has been whipped to a stiff froth, and the maraschino cherries chopped fine. Serve at once, or repack and stand aside for not more than a half hour.

Quince Pudding

3 eggs
1 cupful of powdered sugar
½ pint of quince marmalade
1 pint of cream
1 pint of milk

Beat the eggs, without separating, until light; add the sugar, and beat again until very light. Add to this slowly the milk, that has been heated in a double boiler; turn the mixture back in the double boiler, and cook until a custard is formed. Take from the fire, and when cold, freeze. When frozen, add the quince marmalade and the cream, whipped to a stiff froth. Repack and stand aside for one hour; serve in glasses.

Peach Soufflé

12 peaches
1 pint of cream
1 cupful of granulated sugar
½ pint of water

Peel the peaches by plunging them in hot water; remove the stones and press the peaches through a colander. Add the granulated sugar and the water, and when the sugar is thoroughly dissolved, turn the mix-

ture into an ice-cream freezer and turn slowly until it begins to freeze. Then fold in the cream whipped to a stiff froth. Cover the freezer, repack and stand aside for one and a half to two hours. At serving time plunge the can a moment in hot water, and turn the soufflé on a round dish. This should be frozen quite hard on the outside, but should be soft and creamy in the center; or, if one prefers to serve it from the pantry, dish it in punch or dessert glasses.

All FRUIT SOUFFLÉS may be made after the same recipe, using the same proportions of uncooked fruit and cream, with more or less sugar, according to the tartness of the fruit.

Frozen Fig Pudding

1 tablespoonful of granulated gelatin
1 pint of milk
3 egg yolks
1 pint of cream
½ cupful of sugar
½ pound of preserved figs or pulled figs
1 teaspoonful of caramel

Cover the gelatin with four tablespoonfuls of cold water, and let it soak for a half

hour. Put the milk in a double boiler. Beat the yolks of the eggs until light, and add gradually the sugar. Add a little of the hot milk, then turn the mixture back in the boiler, cook until it thickens, and take from the fire. Add the gelatin, strain, and add the pulled figs, that have been soaked over night and chopped fine, or the preserved figs, chopped, and the caramel. Freeze the mixture when cold. When frozen, remove the dasher, stir in the whipped cream, put on the lid, fasten the hole, repack and stand aside for one or one and a half hours.

Bombe Glacé

This dessert is made by lining a bombe mold with a thick layer of ice cream and filling the center with water ice, using flavorings that are agreeable, and those that blend nicely. Vanilla ice cream may be used with orange water ice; pistachio ice cream with strawberry water ice. A frozen French pudding may be filled with strawberry water ice. Vanilla ice cream may also be filled with café or chocolate parfait.

After the mold is lined and filled, put on the cover, repack, and let it stand for at least two hours. Bombe glacé is usually served with a sauce.

French Pudding

6 yolks of eggs
1 pint of water
1 cupful of sugar
1 teaspoonful of vanilla
1 pint of cream

Put the sugar and water over the fire, and boil until they form a very light syrup, one that scarcely spins a thread; add the yolks, well beaten. Beat the mixture over the fire for a moment, take from the fire, and beat until quite cool. When very cold, add the vanilla and freeze; then fold in the cream, whipped to a stiff froth. Repack and stand aside for at least two hours. Chopped conserved fruits may be added at serving time. If they are dry and hard, soak in a little water, wine or orange juice.

Coupé Saint Jacque

Cut into dice any seasonable fruit; stand it aside on the ice. Boil together six tablespoonfuls of sugar and four of water for just a minute; when it spins a thread, add a teaspoonful of lemon juice and stand aside to cool. At serving time mix the cold syrup with the cold fruit, fill tall glasses half full, cover with a layer of lemon or pineapple ice, garnish with a maraschino cherry, and serve.

ICE CREAM SAUCES

Chocolate Sauce

Put four ounces of chocolate, with a cupful of sugar and a half cup of milk, over the fire in a saucepan; stir and boil until it forms a very thick syrup when dropped in cold water; take from the fire, add a teaspoonful of vanilla, and pour at once in a hot pitcher; serve hot with ice cream.

Dish the ice cream, put over it one or two tablespoonfuls of chocolate sauce, which will harden quickly, forming a sort of chocolate icing.

Maple Sauce

Make according to preceding recipe, using one and a half cupfuls of maple sugar and only two ounces of chocolate.

Hot Claret Sauce

Moisten a tablespoonful of arrowroot with a half cup of cold water; then add a half pint of boiling water and a half cup of sugar;

stir until boiling, and then boil slowly for ten minutes; take from the fire, add a half pint of claret and the juice of half a lemon.

Cold Claret Sauce

Add a half pint of rock candy syrup to a half pint of claret.

French Pudding Sauce

Put a pint of milk in a double boiler; beat together the yolks of three eggs and a half cup of sugar until light; add a little of the milk, turn the mixture back into the double boiler, and cook until it begins to thicken. Take from the fire, and add a tablespoonful of gelatin that has been soaking fifteen minutes in a quarter cup of water; beat the whites of the eggs to a stiff froth, gradually add the hot custard, beating all the while. Stand aside to cool, and when very cold, add a teaspoonful of vanilla and, if you use it, four tablespoonfuls of sherry and two of brandy. This sauce must be the thickness of rich cream.

ADDITIONAL RECIPES

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